

# Campellares 2009



**Winery:** Bodegas San Pedro Apostol

**Region:** Rioja D.O.Ca.

**Grapes:** 100% Tempranillo

**Winery:** The winery is based in the town of Huercanos, Rioja Alta and was established in 1962. The majority, 90%, of the winery's plantings are to Tempranillo and vines average 40 year old.

**Wine:** This wine is sourced from vines averaging 50 years of age. Traditional production methods are used; de-stemming and lightly crushing the fruit, followed by 3-5 days of pre-fermentation maceration. Fermented in stainless steel tanks at moderate rather than high temperatures looking for more finesse in the tannin structure of the finished wine. After pressing malolactic fermentation takes place in stainless steel as well, followed by aging in tanks for a few months prior to bottling.

## Reviews:

“The 2009 Campellares is 100% Tempranillo made in an unoaked (joven) style. It offers up an attractively perfumed nose of spice box, leather, incense, and black cherry leading to a forward, savory, quaffable Rioja that will provide enjoyment over the next 3-4 years. It, too, is an excellent value.”

**87 points** *Wine Advocate* issue 195 June 2011



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